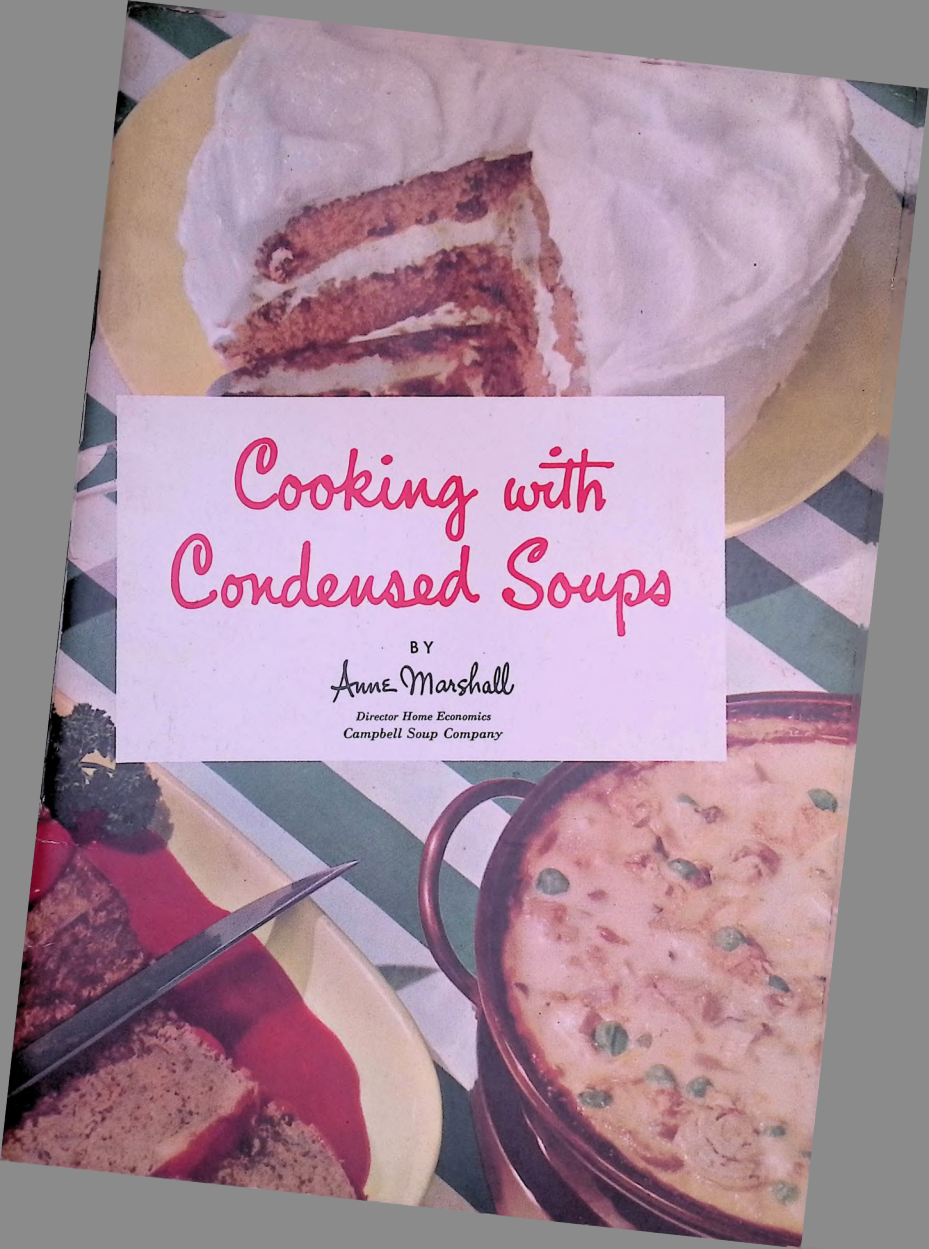

Cooking with Condensed Soups

BY

Anne Marshall

Director Home Economics
Campbell Soup Company

ANNE MARSHALL
Director Home Economics

She is *your point of view* in our kitchens and an important part of the Campbell organization. She directs the activities of the Home Economics Department, testing not only recipes for soups, but dishes in which soups can be used as a sauce or ingredient. She develops new recipes for soup cookery and improves those already known. Under her able management, menus featuring soup are created. Her job is to think constantly of you and your home, how soups can serve you better, more economically, more to your liking . . . in your meal planning . . . in your cooking.

CAMPBELL SOUP COMPANY
CAMDEN 1, NEW JERSEY

Easier Ways to Better Meals

Cooking with condensed soup is such a pleasant, quick way to make your family's food taste better. It gives dishes the added zest and color of tomatoes . . . the wonderful, subtle taste of mushrooms . . . the delicate flavor of celery . . . the well-liked goodness of chicken. For condensed soups are double-rich, double-thick, just as they come from the can . . . in many cases puréed to a velvety smoothness and blended with extra-heavy cream or table butter.

You will find that almost all "everyday" dishes —even your special favorites—will be improved if you use one of these delicious condensed soups as a cooking sauce. Leftovers will be given a marvelous "lift". Many foods can be extended. And *you* will save much time because, when you cook with condensed soup, your dishes are "half-ready already".

I've personally made the 114 dishes in this booklet, not once but many times; so I can promise you they are *all* good, *all* easy to make, *all* kind to your budget.

I hope that some day you will have an opportunity to visit our kitchens here at Campbell's. If this is impossible, do write me how you and your family like these recipes.

Cordially,

Anne Marshall

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SECOND EDITION

Meat and Poultry

TOMATO BEEF STEW

2 hours

2 tablespoons flour
2 teaspoons salt
¼ teaspoon pepper
2 pounds beef, cubed
2 tablespoons shortening
3 cups water
1 can (1¼ cups) condensed tomato soup
6 small onions
6 small carrots
3 potatoes, quartered

Combine flour, salt and pepper; roll meat in this mixture. Brown meat in shortening in a heavy saucepan. Add water; cover and simmer 1½ hours, stirring occasionally. Add soup, onions, carrots and potatoes; cook until vegetables are tender—about ½ hour. 6 servings.

BEEF TREAT IN TOMATO-RICE RING

40 minutes

Tomato-Rice Ring: Combine 2 cans (2½ cups) condensed tomato soup with 4 cups water and ¼ cup grated onion; heat to boiling. Pour in 2 cups washed, uncooked rice; cover, stir occasionally; cook slowly about 20 minutes or until rice is tender. Remove from heat; uncover and allow to set about 10 minutes. Pack into a greased 1½-quart ring mold; keep hot in slow oven until ready to serve. Unmold on platter; fill center with Beef Treat.

Beef Treat:

½ cup finely chopped celery
½ cup finely chopped onion
1 pound ground beef
2 tablespoons shortening
1 teaspoon salt
¼ teaspoon pepper
2 teaspoons prepared mustard
1 teaspoon Worcestershire sauce
2 cups cooked peas
½ cup liquid from peas
1 can (1¼ cups) condensed tomato soup

Cook celery, onion and beef in shortening in skillet until meat is lightly browned. Stir occasionally to keep meat particles separated. Add remaining ingredients and heat thoroughly. Pour into the center of a Tomato-Rice Ring. 6 servings.

Tomato Beef Stew

BEEF STEW AND DUMPLINGS

2 hours

Stew

- 1 pound beef, cut in 1-inch cubes
- 2 tablespoons butter or margarine
- 3 cups water
- 2 tablespoons flour
- 2 cans (2½ cups) condensed vegetable soup

Dumplings

- 1½ cups sifted flour
- 2 teaspoons baking powder
- ¾ teaspoon salt
- ¾ cup milk

Brown beef cubes in butter in a heavy saucepan. Add water; cover and simmer until meat is tender, about 1½ hours. Make a paste of flour and a little of the hot broth; add to stew, stir well and cook until thick. Add soup and cook while making dumplings. Sift flour, baking powder and salt together; add milk and mix into a soft dough. Drop dumplings by spoonfuls on top of stew; cook, uncovered, for 10 minutes; cover tightly and continue cooking 10 minutes longer. 6 servings.

MASTER MEAT LOAF

1¼ hours

- 2 cans (2½ cups) condensed tomato soup
- 1 pound ground beef
- ½ pound ground pork
- 1½ cups soft bread cubes
- ¼ cup chopped onion
- ¼ cup chopped parsley
- 1 egg, slightly beaten
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- ¼ teaspoon pepper

Combine *½ cup* of soup with other ingredients. (Save rest of soup for sauce.) Shape into a loaf or pack lightly into a greased loaf pan. Bake in a moderate oven (350° F.) for 1 hour. Remove loaf from pan; pour in remaining soup and simmer about 5 minutes. Pour hot sauce over loaf. 6 servings.

QUICK BEEF STEW OVER BAKED POTATOES

1 hour

- 2 pounds beef cut in 1-inch cubes
- 2 tablespoons shortening
- ½ cup chopped onion
- ½ cup minced green pepper
- 1 teaspoon salt
- 2 cans (2½ cups) condensed tomato soup
- 6 baked potatoes

Brown meat in shortening in a heavy saucepan; add onion, green pepper and salt. Pour in soup; cover and simmer about 45 minutes or until meat is tender. Serve over hot baked potatoes. 6 servings.

MUSHROOM MEAT BALLS

50 minutes

- 1 pound ground beef
- ⅔ cup fine dry bread crumbs
- 2 tablespoons minced onion
- 1 tablespoon minced parsley
- 1 egg, slightly beaten
- 1½ teaspoons salt
- 2 cans (2½ cups) condensed cream of mushroom soup
- ¼ cup water
- 2 tablespoons shortening

Combine ground beef, bread crumbs, onion, parsley, egg and salt. Stir soup until smooth; blend in water. Put ¼ *cup* of soup mixture into the meat; mix well. Shape into balls about 1 inch in diameter. Brown meat balls in shortening in a skillet; pour in remaining mushroom sauce. Cover and bake in a moderate oven (350° F.) or cook slowly on top of range about 30 minutes. 6 servings.

PAN-BARBECUED STEAK

2 hours

- 2 pounds steak (round or flank, 1½ to 2 inches thick)
- ½ teaspoon salt
- ½ teaspoon pepper
- 3 tablespoons shortening
- ⅓ cup minced onion
- ⅓ cup minced celery
- ½ clove garlic, minced
- 1 can (1¼ cups) condensed tomato soup
- 2 tablespoons brown sugar
- 2 tablespoons Worcestershire sauce
- 2 tablespoons lemon juice
- 2 teaspoons prepared mustard
- Dash Tabasco sauce

Sprinkle steak with salt and pepper; pound thoroughly. Melt shortening in a heavy saucepan or skillet. Brown steak, onion, celery, and garlic in hot fat. Add remaining ingredients; stir well; and cover. Cook in a moderate oven (350° F.) or on top of range for about 1½ hours or until tender. Double all the sauce ingredients for additional barbecue sauce to serve over fluffy rice or mashed potatoes. 6 servings.

BEEF PATTIES WITH TOMATO SAUCE

25 minutes

- 1 pound ground beef
- 1 small onion, minced
- ¾ teaspoon salt
- Dash of pepper
- 1 egg, slightly beaten
- ½ cup soft bread cubes
- 2 tablespoons shortening
- 1 can (1¼ cups) condensed tomato soup

Combine meat, onion, seasonings, egg and bread; mix well and shape into 4 patties. Cook until done in shortening in a skillet; place on a warm platter. Pour soup into skillet; stir to loosen browned bits of meat. When sauce is hot, pour over patties. 4 servings.

HAM-ASPARAGUS SHORTCAKE

30 minutes

6 shortcakes, baked
1 can (1¼ cups) condensed cream of asparagus soup
¼ cup milk
¾ cup diced cooked ham
3 hard-cooked eggs, sliced

Make shortcakes from packaged biscuit mix (omit sugar); bake, split and butter. Meanwhile, combine soup and milk; mix well and heat. Add ham and cook slowly 5 minutes. Add egg slices just before serving, saving several to garnish shortcakes. Place half of ham filling between shortcakes and the other half over top. Garnish with remaining egg slices and serve hot. 6 servings.

BAKED CHICKEN PUFF

45 minutes

1 can (1¼ cups) condensed cream of mushroom soup
⅓ cup milk
1 cup cubed cooked chicken
2 cups cooked green beans, drained
4 eggs, separated
¼ cup shredded American cheese

Combine soup and milk in a 1½-quart casserole; add chicken and beans. Bake in a moderate oven (375° F.) for 10 minutes. Meanwhile, beat egg yolks well; add cheese. Beat egg whites until stiff and fold into egg-cheese mixture. Pile fluffy egg topping on hot chicken; continue baking for 30 minutes. 6 servings.

Baked Beef Puff: Follow the recipe for Baked Chicken Puff *except* use 1 can of condensed cream of celery soup instead of mushroom, cooked beef instead of chicken, and cooked, diced carrots instead of green beans.

Baked Tuna Puff: Follow the recipe for Baked Chicken Puff *except* use 1 7-ounce can (1 cup) flaked tuna instead of chicken and cooked green peas instead of beans.

PARTY-GOING PORK CHOPS

1¼ hours

6 pork chops
1 tablespoon shortening
Dash of black pepper
6 slices onion
6 green pepper rings
1 can (1¼ cups) condensed tomato soup

Brown chops in shortening in a heavy skillet; sprinkle with pepper. Place an onion slice and a pepper ring on each chop; pour soup over all. Cover and simmer about 1 hour. 6 servings.

HAM ROLL TREATS

15 minutes

- 8 thin slices cooked ham (about ½ lb.)
- 8 thin slices American cheese (about ½ lb.)
- 1 can (1¼ cups) condensed tomato soup

Top each slice of ham with a slice of cheese. Roll and fasten with a toothpick. Place under broiler until cheese melts and ham is lightly browned. Heat soup in a saucepan; pour over ham rolls. 8 servings.

HEAVENLY HAM LOAF

1¼ hours

- 1 pound ground veal
- 1 pound ground smoked ham
- 1 cup fine dry bread crumbs
- ½ teaspoon salt
- ¼ teaspoon pepper
- 3 tablespoons minced onion
- 3 tablespoons minced green pepper
- 2 eggs, beaten
- ¼ cup ketchup
- ¼ cup water
- 1 can (1¼ cups) condensed tomato soup

Combine ingredients in order given; mix thoroughly. Pack ham loaf lightly into a greased loaf pan. Bake in a moderate oven (350° F.) for 1 hour. Pour off juice, loosen edges, and invert on platter. Garnish if desired with green pepper or pimiento or sliced stuffed olives and sprigs of parsley. 8 servings. Serve with Tomato-Horseradish Sauce (see recipe page 23).

CREAMY HAM WITH SWEET POTATO TOPPING

45 minutes

- 2 cups diced cooked ham
- 1 No. 2 can (2 cups) green peas, drained
- 1 can (1¼ cups) condensed cream of mushroom soup
- 4 medium-size sweet potatoes, cooked
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 2 tablespoons butter or margarine

Mix ham, peas and soup; pour into a lightly greased 1½-quart casserole. Mash hot sweet potatoes; season with cinnamon, salt and butter. Beat until fluffy. Heap sweet potatoes on top of ham mixture. Bake in a moderate oven (350° F.) for 30 minutes. 6 servings.

CELERY-HAM CASSEROLE

45 minutes

- 1 small onion, chopped
- 2 tablespoons butter or margarine
- 1 can (1¼ cups) condensed cream of celery soup
- ½ cup milk
- 2 tablespoons chopped parsley
- 3 cups diced cooked potatoes
- 2 cups cubed cooked ham

Cook onion until soft in butter. Add soup, milk and parsley; mix well, then add potatoes. Place ⅓ of this mixture in a greased 1½-quart casserole; add 1 cup of ham in a layer. Repeat layers, ending with potato mixture on top. Bake in moderate oven (350° F.) 30 minutes. 6 servings.

ESPECIALLY GOOD CREAMED CHICKEN

20 minutes

- ¼ cup finely chopped green pepper
- 1 tablespoon butter, melted
- 1 can (1¼ cups) condensed cream of chicken soup
- ¼ cup milk
- 1 cup diced cooked chicken
- ¼ cup chopped pimiento
- 6 flaky patty shells (or 6 slices of toast)

Cook green pepper until tender in butter in a saucepan. Stir in soup, then milk. Heat slowly, stirring constantly. Add chicken and pimiento; continue cooking about 10 minutes. Pour creamed chicken into patty shells or over 6 slices of toast, garnish each with sprigs of parsley. 6 servings.

CHICKEN FINALE

20 minutes

- 2 tablespoons finely chopped green pepper
- 1 tablespoon butter or margarine
- 1 can (1¼ cups) condensed cream of chicken soup
- 2 cups cooked noodles
- ½ to 1 cup diced cooked chicken

Cook green pepper until tender in butter in a saucepan. Add soup, noodles and chicken; mix well. Cook over low heat for about 10 minutes. Serve on a warm platter. Garnish with green pepper rings and additional slivers of chicken if desired. 4 servings.

CHICKEN SLICES IN CHEESE SAUCE

20 minutes

- 1 pound asparagus, cooked (fresh, frozen or 1 No. 2 can)
- 6 slices cooked chicken
- 1 can (1¼ cups) condensed cream of chicken soup
- ½ cup shredded American cheese

Place asparagus in a flat baking dish or pan; top with sliced chicken. Stir soup and cheese together; pour over chicken. Place under broiler, or in hot oven (450°F.), until lightly browned. 6 servings.

POULTRY STUFFING

15 minutes

- 6 cups dry bread cubes
- 1 small onion, finely chopped
- ½ teaspoon poultry seasoning
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- ¼ cup butter, melted
- 1 can (1¼ cups) condensed cream of celery or mushroom soup

Mix bread cubes, onion and seasonings; pour on butter. Mix well. Stir soup until smooth; pour over bread cubes and mix lightly. Stuff bird and roast as usual. Makes 6 cups. (Allow 1 to 1¼ cups stuffing per pound of drawn bird.)

CHICKEN OR TURKEY HASH

45 minutes

½ cup finely chopped onion
2 tablespoons butter
2 cans (2½ cups) condensed cream of chicken soup
2 cups cubed cooked chicken or turkey
¼ teaspoon black pepper
Dash of salt
6 baked biscuits or corn meal muffins split and toasted

Cook onion until soft in butter in a heavy skillet. Add remaining ingredients (except toasted biscuits or muffins). Simmer slowly for 30 minutes. Serve hash over toasted biscuits or muffins; top each with a sprig of parsley, if desired. 6 servings.

MUSHROOM CHICKEN PIE

30 minutes

4 small white onions, thinly sliced
1 tablespoon chopped green pepper
2 tablespoons shortening
1 can (1¼ cups) condensed cream of mushroom soup
½ cup milk or light cream
1 cup cubed, cooked chicken
½ cup diced cooked carrots (or cooked peas)
1 cup biscuit mix

Cook onion and green pepper until soft in shortening in a skillet. Combine with soup, ¼ *cup* milk, chicken and carrots; pour into an 8-inch pie plate. Add remaining ¼ cup milk to biscuit mix; roll dough into a circle about 9 inches in diameter. Place on top of chicken mixture; flute edge. Bake in a hot oven (450° F.) for 15 minutes. 4 servings.

CHICKEN PAPRIKA

1¼ hours

1 3-pound chicken, cut into pieces
Flour
¼ cup shortening
¼ cup finely chopped onion
1 cup sliced mushrooms
1 can (1¼ cups) condensed tomato soup
1 cup sour cream
1 bay leaf
½ teaspoon salt
¼ teaspoon pepper
2 teaspoons paprika

Dust chicken with flour; brown on both sides in hot melted shortening in a heavy skillet. Add onion and mushrooms and cook until lightly browned. Blend in remaining ingredients; cover and simmer slowly, stirring occasionally, for 45 minutes, or until tender. Remove bay leaf before serving. 6 servings.

TOMATO-CORNED BEEF HASH

30 minutes

- 1 large onion, sliced
- 2 tablespoons butter or margarine
- 1 1-pound can corned beef hash
- 1 can (1¼ cups) condensed tomato soup
- ¼ cup buttered bread crumbs

Cook onion until tender in 2 tablespoons butter in a skillet. Break corned beef hash into small pieces; place half of it in a 1-quart casserole. Pour over it ½ *can* soup; add onion slices and remaining corned beef hash and soup. Sprinkle top with buttered bread crumbs. Bake in a moderate oven (350° F.) for 20 minutes. 4 servings.

CHILI CON CARNE

45 minutes

- 2 tablespoons shortening
- 1 medium-size onion, finely chopped
- 2 cloves garlic, minced
- 1 pound ground beef
- 1 to 2 tablespoons chili powder
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- ⅛ teaspoon black pepper
- 2 cans (2½ cups) condensed tomato soup
- 1 No. 2 can (2½ cups) red kidney beans

Melt shortening in a saucepan; add onion, garlic and beef, brown slightly. Add seasonings, soup, and kidney beans. Cover and cook slowly for about 30 minutes, stirring occasionally. Serve hot with crisp crackers and relishes. 6 servings.

CHOP SUEY

1 hour

- 1 pound pork, cut in 1-inch cubes
- 1 tablespoon shortening
- 1 large onion, chopped
- 1 can (1¼ cups) condensed cream of celery soup
- 1 4-ounce can (⅓ cup) mushrooms (save juice)
- ½ cup water
- 2 teaspoons Worcestershire sauce
- 3 cups hot, cooked rice (1 cup uncooked)

Brown pork cubes in shortening in a heavy saucepan. Add onion and cook until soft. Blend in soup, mushrooms and juice, water, and Worcestershire sauce. Cover; simmer 30 minutes. Remove cover; cook 15 minutes longer or until pork is tender. Serve over hot rice. 6 servings.

COTTAGE MEAT PIE

30 minutes

- 1½ cups cubed cooked meat
- 2 cans (2½ cups) condensed Scotch broth
- ½ cup water
- 2 cups seasoned mashed potatoes

Combine meat, soup and water; simmer 5 minutes. Place in a large casserole; cover with mashed potatoes. Bake in a hot oven (400° F.) for 15 minutes. 6 servings.

MUSHROOM-SMOTHERED VEAL

45 minutes

- 4 veal cutlets
- 1 egg
- 2 tablespoons water
- ½ cup fine dry bread crumbs
- 3 tablespoons shortening
- 2 cans (2½ cups) condensed cream of mushroom soup

Wipe cutlets dry. Combine egg and water; beat lightly. Dip pieces of meat first in egg mixture, then in bread crumbs. Brown cutlets on both sides in shortening in a heavy skillet. Pour soup over cutlets; cover and cook slowly for about 30 minutes or until done. Serve on a warm platter. 4 servings.

LAMB CURRY

30 minutes

- 1 cup sliced mushrooms
- 1 cup diced apple
- ⅓ cup finely chopped onion
- 3 tablespoons butter or margarine
- 2 cans (2½ cups) condensed cream of celery soup
- 2 teaspoons curry powder
- 3 cups cubed cooked lamb
- 3 cups hot cooked rice (1 cup uncooked)
- Shredded coconut

Cook mushrooms, apple and onion until soft in butter. Add soup, curry powder and lamb; simmer about 20 minutes. Heap curried lamb on hot rice; top with coconut. 6 servings.

LIVER CREOLE

1 hour

- 2 slices bacon
- ½ pound liver (¼ inch thick)
- 2 tablespoons flour
- 1 can (1¼ cups) condensed tomato soup
- ¼ cup chopped green pepper
- ¼ teaspoon chili powder

Cut bacon into small pieces; fry until crisp in a skillet, then remove from pan. Dust liver with flour; brown in bacon drippings. Add bacon bits and remaining ingredients. Cover; simmer 45 minutes. 4 servings.

RING-AROUND-ROSY BEEF

25 minutes (while rice is cooking)

- 1 can (1¼ cups) condensed tomato soup
- ½ cup water
- 1 teaspoon chopped parsley
- 1 12-ounce can corned beef, broken into chunks
- 3 cups cooked rice (1 cup uncooked)

Combine soup, water, parsley; heat. Add corned beef chunks; stir gently. Serve in a ring of hot cooked rice. 6 servings.

FESTIVE FRANKS

40 minutes

⅓ cup finely chopped onion
⅓ cup finely chopped celery
½ clove garlic, minced
3 tablespoons shortening
1 can (1¼ cups) condensed tomato soup
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce
2 tablespoons lemon juice or vinegar
2 teaspoons prepared mustard
4 drops Tabasco sauce, if desired
1 pound frankfurters (about 10)

Brown onion, celery and garlic in shortening in a skillet. Stir in remaining sauce ingredients; simmer a few minutes. Add frankfurters; cover and simmer 20 minutes. 4 to 5 servings.

GLORIFIED SPAGHETTI WITH MEAT BALLS

1½ hours

2 large cloves garlic
2 medium-size onions, minced
⅓ cup olive or salad oil
1 pound ground beef
½ cup bread crumbs
⅔ cup milk
1 egg
1 tablespoon minced parsley
1¼ teaspoons salt
⅛ teaspoon black pepper
2 cans (2½ cups) condensed tomato soup
2 soup cans water
2 tablespoons lemon juice
½ teaspoon salt
½ teaspoon sweet basil
½ teaspoon sage
¼ teaspoon thyme
¼ teaspoon cayenne pepper
1 pound thin spaghetti, cooked

Mash garlic in a large heavy skillet; add onion and oil. Lightly mix together the beef, bread crumbs, milk, egg, parsley, salt and pepper; form into balls. Brown meat balls, garlic and onion in oil. Blend in soup, water, lemon juice, and seasonings; simmer 1 hour. Serve immediately on hot spaghetti. Sprinkle with Parmesan cheese if desired. 6 servings.

SPANISH RICE

40 minutes

4 slices bacon
1 cup chopped onion
¼ cup minced green pepper
2 cans (2½ cups) condensed tomato soup
4 whole cloves
1 bay leaf
¼ cup water
½ cup uncooked rice

Cook bacon until crisp in a large skillet; remove from pan and break into bits. Add onion and pepper to bacon drippings in pan and cook until soft. Add bacon bits and remaining ingredients; cover and cook slowly 30 minutes, stirring occasionally. Remove cloves and bay leaf; serve hot. 4 servings.

Fish

CELERY SALMON LOAF

1¼ hours

- 1 1-pound can (2 cups) salmon with juice, flaked
- 1½ cups dry bread crumbs
- ½ cup minced green pepper
- 2 eggs, slightly beaten
- 1 can (1¼ cups) condensed cream of celery soup

Combine ingredients as listed and mix. Pack lightly into a greased, small loaf pan. Bake in a moderate oven (350°F.) about 1 hour or until done. Pour off extra juice and turn out on a warm platter. Serve with Celery Sauce. (See Celery Cream Sauce page 23.) 6 servings.

EASY SHRIMP CREOLE

30 minutes

- ¼ cup finely chopped onion
- ¼ cup finely chopped green pepper
- 2 tablespoons shortening or oil
- 1 can (1¼ cups) condensed tomato soup
- ½ cup water
- 1 teaspoon vinegar
- Dash of Tabasco sauce (use more, if a hotter sauce is desired)
- Dash of black pepper
- 1 pound frozen or fresh shrimp, cooked
- 3 cups cooked rice (1 cup uncooked)

Cook onion and green pepper until soft in shortening. Add soup, water, vinegar, Tabasco sauce and black pepper. Cook over low heat about 10 minutes, stirring occasionally. Add shrimp; cook 5 minutes longer. Pour shrimp and sauce over hot rice. 6 servings.

BAKED FISH FILLETS WITH TOMATO SAUCE

35 minutes

- 1½ to 2 pounds fillet of flounder, or other white fish
- 2 tablespoons butter, melted
- 1 can (1¼ cups) condensed tomato soup
- 2 tablespoons lemon juice

Place fish in a lightly greased baking dish. Brush top with melted butter. Bake in a moderate oven (375° F.) for 30 minutes. Place on a hot platter. Heat soup and lemon juice; pour over fish. 4 servings.

PERFECT TUNA CASSEROLE

25 minutes

1 can (1¼ cups) condensed cream of mushroom soup
½ cup milk
1 7-ounce can (1 cup) tuna, drained and coarsely flaked
1¼ cups crushed potato chips
1 cup unsalted cooked green peas, drained

Empty soup into a small casserole; add milk and mix thoroughly. Add tuna, 1 *cup* potato chips and peas to soup; stir well. Sprinkle top with remaining ¼ cup potato chips. Bake in a moderate oven (350° F.) for 20 minutes. 4 servings.

DIFFERENT DEVILED CRAB

30 minutes

1 can (1¼ cups) condensed cream of celery soup
1 7-ounce can (1 cup) crab meat
2 tablespoons chopped green pepper
2 teaspoons chopped onion
2 teaspoons lemon juice
½ teaspoon prepared mustard
2 tablespoons bread crumbs
2 tablespoons melted butter

Combine soup, crab, green pepper, onion, lemon juice and mustard; place in 1 large or 6 small buttered casseroles. (Clam shells are nice for this.) Combine bread crumbs and butter; sprinkle over crab mixture. Bake in a moderate oven (350° F.) about 20 minutes or until lightly browned. 6 servings.

BAKED MACKEREL WITH CREOLE SAUCE

1 hour

1 fresh or frozen mackerel (about 1½ to 2 pounds)
¼ cup finely chopped onion
¼ cup minced green pepper
2 tablespoons shortening
1 can (1¼ cups) condensed tomato soup
½ cup water
1 teaspoon vinegar
Dash of black pepper

Place fish in a lightly greased baking pan, skin side down. Cook onion and green pepper in shortening in a saucepan. Add soup, water, vinegar and black pepper; mix and heat thoroughly. Pour sauce over fish. Bake in a moderate oven (375° F.) about 45 minutes, frequently basting fish with sauce. 4 servings.

Egg and Cheese Dishes

PRIZE-WINNING CHEESE SOUFFLÉ

1½ hours

1 can (1¼ cups) condensed cream of asparagus soup
1 cup shredded American cheese
6 eggs, separated

Heat soup slowly; add cheese and cook, stirring constantly until cheese is melted. Add slightly beaten egg yolks; *cool.* Fold stiffly beaten egg whites into soup mixture. Pour into an ungreased 2-quart casserole. Bake in a slow oven (300° F.) for 1 to 1¼ hours or until soufflé is golden brown. Serve immediately. 6 servings.

Chicken Soufflé: Follow recipe for Prize-Winning Cheese Soufflé *except* use cream of chicken soup instead of asparagus; omit cheese and use instead 1 cup finely diced cooked chicken.

Celery Salmon Soufflé: Follow recipe for Prize-Winning Cheese Soufflé *except* use cream of celery soup instead of asparagus; omit cheese and use instead, 1 cup finely flaked salmon, drained.

Mushroom Cheese Soufflé: Follow recipe for Prize-Winning Cheese Soufflé *except* use cream of mushroom soup instead of cream of asparagus.

OUR CHOICE RABBIT

15 minutes

1 can (1¼ cups) condensed cream of celery soup
½ cup milk
1 cup shredded sharp American cheese
½ teaspoon dry mustard
2 eggs, well beaten

Combine ingredients in order given. Heat over low heat, stirring constantly, until cheese is melted and rabbit is thickened. Serve on toast or crackers. 6 servings.

Mushroom Ripe Olive Rabbit: Follow recipe for Our Choice Rabbit *except* use cream of mushroom soup instead of celery; and add ½ cup chopped ripe olives.

Tomato Rabbit: Follow recipe for Our Choice Rabbit *except* use tomato soup instead of celery.

TOMATO-CHEESE MACARONI

35 minutes

1 can (1¼ cups) condensed tomato soup
½ cup milk
2 cups shredded sharp American cheese
¼ cup finely chopped parsley
4 cups cooked macaroni (2 cups uncooked)
2 tablespoons buttered bread crumbs, if desired

Heat soup, milk and 1½ cups cheese over low heat; when cheese melts, add parsley. Blend with macaroni; pour into a buttered 2-quart casserole. Top with remaining cheese and buttered bread crumbs. Bake 20 minutes in a hot oven (400° F.). 6 servings.

EGGS à la KING

20 minutes (including cooking eggs)

1 can (1¼ cups) condensed cream of mushroom soup
¼ cup milk
4 hard-cooked eggs, sliced
¼ cup finely chopped pimiento
4 slices toast

Heat soup slowly in a saucepan; add milk, stir well. Then add eggs and pimiento. Serve on toast. 4 servings.

ESPECIALLY GOOD OMELET

30 minutes

4 eggs, separated
½ cup milk
½ teaspoon salt
Dash of pepper
1 can (1¼ cups) condensed cream of chicken soup
1 pound asparagus, cooked and drained (fresh or frozen, or 1 No. 2 can)

Beat egg yolks until thick and lemon colored; add ¼ *cup* of the milk and seasonings. Beat egg whites until stiff; fold into egg yolk mixture. Pour into a hot greased 9-inch skillet; cook over low heat 3 to 5 minutes, or until omelet is browned on the bottom. Place in a moderate oven (350° F.) about 10 to 15 minutes, or until top springs back when pressed with finger. Meanwhile, combine soup and remaining ¼ cup milk; heat over low heat. Remove omelet from pan and place cooked hot asparagus on half of it; fold other half over hot asparagus. Pour hot chicken sauce over all. 4 servings.

Spanish Omelet: Follow recipe for Especially Good Omelet *except* omit ¼ cup of the milk, the condensed cream of chicken soup and asparagus. Instead, when omelet is removed from pan, serve it with Spanish Sauce (see recipe page 22).

Tomato-Cheese Macaroni
Eggs à la King

TOMATO-DEVILED EGGS

40 minutes

- 4 hard-cooked eggs
- ¼ cup mayonnaise
- 1 tablespoon minced parsley
- 1 teaspoon minced onion
- 1 can (1¼ cups) condensed tomato soup
- 2 teaspoons prepared mustard
- 1 teaspoon lemon juice or vinegar

Split eggs lengthwise; scoop out yolks and combine with mayonnaise, parsley and onion. Fill egg whites with this mixture. Place eggs in a shallow baking dish and cover with a sauce made by combining soup, mustard and lemon juice. Bake in a moderate oven (350° F.) about 15 minutes. 4 servings.

TOMATO SUPER SUPPER DISH

1¼ hours

- ¼ cup soft butter
- 6 slices bread, toasted
- 2½ cups shredded American cheese
- 3 eggs, slightly beaten
- 2 cans (2½ cups) condensed tomato soup
- ¼ teaspoon salt
- ¼ teaspoon dry mustard

Spread butter on toasted bread; cut each slice into six squares. Grease a 2-quart baking dish; place in it alternate layers of toast squares and cheese; ending with a top layer of cheese. Combine eggs, soup, salt and mustard; pour over bread-cheese layers. Bake in a slow oven (325° F.) for about 1 hour. Garnish with a border of finely chopped green pepper and sprigs of parsley. Serve piping hot as a hearty luncheon or supper dish. 6 servings. (*Note: This dish may be made with condensed cream of mushroom soup instead of tomato for Mushroom Super Supper Dish.*)

QUICK PIZZA

2 hours

- 1 package hot roll mix
- 1 can (1¼ cups) condensed tomato soup
- 1 small clove garlic, minced
- ¼ teaspoon orégano (or thyme)
- 2 tablespoons oil or melted shortening
- ¾ pound sharp American cheese, sliced
- Crushed red pepper, if desired

Prepare a dough from roll mix according to directions on package; let rise until double in bulk. Meanwhile, combine soup, garlic and orégano and let stand to blend flavors. Divide risen dough into 3 parts. Roll or pat each into a circle about ⅛-inch thick, place each in a lightly greased 10-inch pie pan or shallow cake pan. Brush dough with oil; pour ⅓ soup mixture into each; place cheese slices on top. If desired, crushed hot peppers and additional orégano may be sprinkled over cheese. Bake in a hot oven (425° F.) about 30 minutes or until well browned. Serve while hot. 6 generous servings. Other good toppings to be put on pizza before baking include finely chopped anchovies, minced parsley, chopped sardines, or chopped ripe olives.

FLUFFY TOMATO RABBIT

15 minutes

- 1 can (1¼ cups) condensed tomato soup
- 2 cups shredded American cheese
- ½ teaspoon dry mustard
- ½ teaspoon Worcestershire sauce
- 2 eggs, separated
- Toast or crackers

Heat soup slowly; add cheese and heat until melted, stirring constantly. Add mustard and Worcestershire sauce to beaten egg yolks; stir into hot mixture. Gently fold in beaten egg whites and heat thoroughly. Serve on hot toast or crackers. 4 servings.

RUM TUM DITTY

15 minutes

- 1 can (1¼ cups) condensed tomato soup
- 2 cups shredded American cheese
- ¼ teaspoon dry mustard
- 1 egg, slightly beaten
- 6 pieces toast

Heat soup slowly over low heat. Add cheese, stir until melted. Add mustard and egg; mix and heat thoroughly. Serve on toast. 6 servings.

MUSHROOM EGGS BENEDICT

15 minutes

- 4 thin slices ham, fried
- 4 slices toast, buttered
- 4 eggs, poached
- 1 can (1¼ cups) condensed cream of mushroom soup
- ⅓ cup milk
- 1 tablespoon minced parsley

Place fried ham on buttered toast; top each with a poached egg. Blend soup and milk; heat and pour over ham and eggs. Sprinkle with minced parsley for prettiness and extra flavor. 4 servings.

BAKED EGGS IN TOMATO SAUCE

25 minutes

- 1 can (1¼ cups) condensed tomato soup
- 4 eggs
- 2 tablespoons butter
- Black pepper to taste

Pour ¼ can tomato soup into each of four buttered baking cups or muffin pans. Break an egg into each; dot each with ½ tablespoon of butter and sprinkle with pepper. Bake in a moderate oven (350° F.) for 20 minutes 4 servings.

Sauces

BARBECUE SAUCE

30 minutes

⅓ cup finely chopped onion
⅓ cup finely chopped celery
½ clove garlic, minced
3 tablespoons melted shortening or oil
1 can (1¼ cups) condensed tomato soup
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce
2 tablespoons lemon juice or vinegar
2 teaspoons prepared mustard
4 drops Tabasco sauce, if desired

Cook onion, celery and garlic until soft in shortening in a heavy skillet. Add remaining ingredients; stir well; simmer 10 minutes. Excellent on broiled steaks, chops, chicken, baked spareribs, meat loaf or with hot dogs or hamburgers. Makes about 2½ cups.

CELERY SAUCE FOR FISH

25 minutes

1 can (1¼ cups) condensed cream of celery soup
1 teaspoon prepared mustard
¼ cup milk
3 tablespoons sweet pickle relish
1 hard-cooked egg, chopped

Empty soup into a saucepan; blend in mustard and milk. Add relish and egg; heat over low heat. This sauce is excellent with fish, fish cakes and other seafood. Makes about 1¾ cups sauce.

SPANISH SAUCE

15 minutes

2 tablespoons finely chopped onion
1 tablespoon finely chopped green pepper
2 tablespoons shortening or bacon drippings
1 can (1¼ cups) condensed tomato soup
½ cup cooked mushrooms, if desired

Cook onion and green pepper until tender in shortening. Stir in soup and mushrooms; continue cooking over low heat about 5 minutes. This sauce is especially good on omelets, meat or cooked rice. Makes about 2 cups.

CREOLE SAUCE

30 minutes

¼ cup finely chopped onion
¼ cup finely chopped green pepper
2 tablespoons melted shortening or oil
½ cup water
1 can (1¼ cups) condensed tomato soup
1 teaspoon vinegar
Black or cayenne pepper to taste
Dash of Tabasco sauce

Cook onion and green pepper until tender in shortening in a heavy skillet. Add remaining ingredients; cook over low heat about 10 minutes. This sauce is excellent on rice, seafood, roast meats or as a hot "dunking" sauce. Makes about 2 cups.

TOMATO HORSERADISH SAUCE

5 minutes

1 can (1¼ cups) condensed tomato soup
2 tablespoons prepared horseradish
2 teaspoons prepared mustard
Dash of ground cloves
Black pepper to taste

Mix all ingredients well. Serve hot or cold with meats. Makes about 1½ cups.

TOMATO SOUP-SAUCE

Just the flick of a can opener

Heat 1 can (1¼ cups) tomato soup just as it comes from the can. Season to suit individual taste. Use as a pour-on sauce for chops, beef patties, meat loaf, croquettes, fish, vegetables, etc. Enough sauce for:

1 pound solid meat or fish as steak, meat loaf, baked fish, etc.
6 smaller pieces as chops, meat patties, etc.
2 cups cooked vegetables

CREAM SOUP-SAUCES

5 minutes

Blend 1 can (1¼ cups) condensed cream of chicken, mushroom or asparagus soup with ⅓ cup milk; cream of celery soup requires ½ cup milk. Simmer about 2 minutes. Makes enough pour-on sauce for:

1 pound solid meat or fish as meat loaf, baked fish
6 smaller pieces as croquettes or chops
2 cups cooked vegetables

1
3
4
5

1 Pan-Barbecued Steak ..... Page 5
2 Spicy Shortcake ..... Page 38
3 Tomato Soup Sauce ..... Page 29
4 Spaghetti with Meat Balls .... Page 13
5 Chili Con Carne ..... Page 11
6 Heavenly Ham Loaf ..... Page 8

Vegetables

SCRUMPTIOUS SCALLOPED POTATOES

45 minutes

1 can (1¼ cups) condensed cream of mushroom or celery soup
½ cup milk
½ teaspoon salt
Dash of pepper
1 tablespoon minced onion
5 cups sliced, cooked potatoes
2 tablespoons butter

Stir soup well; blend in milk and heat. Add salt, pepper and onion. Arrange a layer of half the potatoes in a greased 2-quart casserole; pour on half the mushroom sauce; repeat layers. Dot with butter; cover and bake in a moderate oven (375° F.) for 30 minutes. 6 servings.

CARROTS WITH CELERY CREAM SAUCE

15 minutes

1 can (1¼ cups) condensed cream of celery soup
½ cup milk
6 carrots, cooked and drained

Empty soup into a saucepan; stir well. Blend in milk; simmer about 2 minutes. Pour hot celery sauce over steaming carrots. 4 servings.

BROCCOLI WITH CHICKEN CREAM SAUCE

20 minutes

1 can (1¼ cups) condensed cream of chicken soup
⅓ cup milk
1 pound broccoli, cooked and drained

Empty soup into a saucepan; blend in milk; simmer about 2 minutes. Pour hot chicken sauce over hot broccoli. (For variety, stir ½ cup shredded American cheese into the hot soup and stir till smooth.) 4 servings.

Scrumptious Scalloped Potatoes
Carrots with Celery Cream Sauce
Broccoli with Chicken Cream Sauce
Easy Stuffed Peppers *(recipe page 28)*

EASY STUFFED PEPPERS

45 minutes

6 medium-size green peppers
1 pound ground beef
1 cup soft bread cubes
½ teaspoon salt
Dash of pepper
1 egg, slightly beaten
2 tablespoons minced onion
1 can (1¼ cups) condensed tomato soup

Remove tops and seeds from peppers; steam shells about 5 minutes. Combine remaining ingredients using only ½ *can* of soup; mix well. Fill peppers with stuffing. Bake in a moderate oven (375° F.) for 30 minutes. Pour remaining ½ can soup over peppers. Continue cooking 15 minutes. 6 servings.

EXTRA-SPECIAL CREAMED ONIONS

1 hour

2 pounds small white onions
1 tablespoon butter or margarine
1 can (1¼ cups) condensed cream of mushroom soup
¼ cup cream or top milk
½ cup chopped walnuts
¼ cup shredded American cheese

Cook onions in lightly salted boiling water until almost done; drain. Place in a 1½-quart casserole; dot with butter. Stir soup; blend in cream and walnuts; pour over onions. Sprinkle cheese on top. Bake in a moderate oven (350° F.) about 30 minutes or until cheese is melted and slightly browned. 6 servings.

BAKED POTATOES WITH MUSHROOM SAUCE

1 hour

1 can (1¼ cups) condensed cream of mushroom soup
⅓ cup milk
4 medium-size potatoes, baked
2 tablespoons butter
Black pepper

Pour soup into a saucepan and stir well; blend in milk. Simmer about 2 minutes. Split hot potatoes; dot each with ½ tablespoon butter and sprinkle with pepper. Pour sauce in and over each potato. 4 servings.

GREEN BEANS WITH MUSHROOM CHEESE SAUCE

20 minutes

1 can (1¼ cups) condensed cream of mushroom soup
½ cup shredded American cheese
2 cups cut green beans (cooked and drained)

Combine soup and cheese; heat slowly, stirring constantly until cheese is melted. Add green beans; heat thoroughly and serve immediately. 4 servings.

ROSY BLANKETED BEANS

25 minutes

1 pound green beans
1 large onion, chopped
½ teaspoon salt
2 slices bacon
1 can (1¼ cups) condensed tomato soup

Wash and remove ends from beans; combine with onion and salt in saucepan. Cover and cook in a small amount of water (about 1 cup) until beans are tender, about 15 minutes; drain. Meanwhile, cook bacon and break into small pieces. Add soup and beans to bacon in skillet; heat until piping hot and serve. 4 servings.

BAKED STUFFED TOMATOES WITH CELERY CREAM SAUCE

30 minutes

1 teaspoon finely chopped onion
2 tablespoons butter or margarine
2½ cups soft bread cubes
½ teaspoon salt
Dash of pepper
6 firm, ripe tomatoes
1 can (1¼ cups) condensed cream of celery soup
½ cup milk

Cook onion until soft in butter; combine with bread cubes, salt and pepper. Wash tomatoes; remove stem ends and scoop out pulp; cut up, and add to filling. Fill tomato shells with stuffing; place in a greased baking pan. Bake in a moderate oven (375° F.) about 20 minutes. Combine soup and milk; simmer about 2 minutes. Pour over tomatoes when serving. 6 servings.

SOUP-SAUCES FOR VEGETABLES

Some condensed soups are excellent sauces with, or over, vegetables. Below are listed some especially good combinations. For these sauces, soup is sometimes used just as it comes from the can, and sometimes with a small amount of added liquid (see suggested amounts in table). Seasonings may be added if desired.

SOUP	GOOD WITH:	Approximate amount of vegetable to use with 1 can (1¼ cups) of soup plus liquid as needed.
Cream of Celery (1 can plus ⅓ cup milk makes a medium-thick pour-on sauce).	Carrots, broccoli, spinach, corn, peas, green beans, potatoes.	About 2 cups cooked.
Cream of Chicken (1 can plus ⅓ cup milk makes a medium-thick pour-on sauce).	Peas, asparagus, potatoes, lima beans, baked stuffed tomatoes.	About 2 cups cooked.
Cream of Mushroom (1 can plus ⅓ cup milk makes a medium-thick pour-on sauce).	Potatoes, broiled tomatoes, corn, broccoli, asparagus, onions, squash.	About 2 cups cooked.
Tomato (no added liquid).	Onions, stuffed green peppers, potatoes, eggplant, green beans.	About 2 cups cooked.

Salads and Salad Dressings

30 minutes plus "chilling" time

CHICKEN-CRANBERRY PARTY SALAD

Chicken Layer:

- **2 envelopes unflavored gelatin**
- **¼ cup cold water**
- **2 cans (2½ cups) condensed cream of chicken soup**
- **¼ cup mayonnaise**
- **1 tablespoon minced parsley**

Soften gelatin in water. Heat ¼ *can* soup; add gelatin and dissolve. Stir dissolved gelatin into remaining soup; cool. Fold in mayonnaise and parsley. Pour salad into a 1½-quart mold which has been rinsed with cold water; chill until firm.

Cranberry Layer:

- **1 1-pound can jellied cranberry sauce**
- **1 envelope unflavored gelatin**
- **¼ cup cold water**

Crush cranberry sauce with a fork. Soften gelatin in cold water; set in a pan of boiling water and stir until gelatin is dissolved. Mix gelatin and cranberry sauce; pour on top of firm chicken layer; continue to chill until cranberry layer is firm. Unmold; serve on greens. 6 servings.

COLORFUL VEGETABLE RING SALAD

30 minutes plus "chilling" time

- **1 envelope unflavored gelatin**
- **¼ cup cold water**
- **1 can (1¼ cups) condensed consommé**
- **2 hard-cooked eggs, sliced or chopped**
- **1 cup shredded cabbage**
- **¼ cup sliced stuffed olives**
- **3 tablespoons sweet pickle relish**
- **2 tablespoons lemon juice**

Soften gelatin in cold water. Heat ¼ *can* consommé; add gelatin and dissolve. Stir gelatin into remaining consommé; chill until slightly thick. Add remaining ingredients. Rinse a 1-quart mold with cold water; pour in salad. Chill until firm; unmold, serve on salad greens. 6 servings.

Chicken-Cranberry Party Salad
Colorful Vegetable Ring Salad
Tomato-Ham Buffet Salad *(recipe page 32)*
Tomato French Dressing *(recipe page 33)*

TOMATO-HAM BUFFET SALAD

30 minutes plus "chilling" time

- 2 envelopes unflavored gelatin
- 1¼ cups water
- 1 can (1¼ cups) condensed tomato soup
- 1 3-ounce package cream cheese (or ½ cup cottage cheese)
- 2 tablespoons lemon juice
- 1 tablespoon grated onion
- ½ cup mayonnaise
- 2 teaspoons prepared mustard
- 2 cups ground cooked ham

Soften gelatin in ¼ cup water; set aside. Heat ¼ can soup; add gelatin and dissolve. Stir dissolved gelatin into remaining soup and 1 cup water. Add cheese and mix until smooth. Chill until slightly thick; add lemon juice, onion, mayonnaise, mustard and ham. Rinse a 1½-quart mold with cold water; pour in mixture and chill until firm. Unmold and serve on crisp salad greens. 6 to 8 servings.

CHICKEN-VEGETABLE SALAD

15 minutes plus "chilling" time

- 1 envelope unflavored gelatin
- ¼ cup lemon juice
- 1 can (1¼ cups) condensed cream of chicken soup
- ½ cup finely diced cooked chicken
- ½ cup chopped celery
- ¼ cup chopped cucumber
- ¼ cup mayonnaise

Soften gelatin in lemon juice. Heat ¼ can soup; add gelatin and dissolve. Stir dissolved gelatin into remaining soup and chill until slightly thick. Fold in rest of ingredients. Rinse 6 individual or one 1-quart mold with cold water; pour in salad. Chill until firm; unmold and serve on crisp salad greens. 6 servings.

RED AND WHITE SALAD

15 minutes plus "chilling" time

- 1 envelope unflavored gelatin
- ½ cup water
- 1 can (1¼ cups) condensed tomato soup
- 1 teaspoon grated onion
- Lettuce
- 1 cup creamy cottage cheese

Soften gelatin in cold water. Heat soup; mix in softened gelatin and grated onion. Pour into 1 large or 4 individual molds that have been rinsed with cold water. Chill until firm. Unmold on lettuce; serve with a top-knot of cottage cheese. 4 servings.

TUNA-CELERY SALAD

15 minutes plus "chilling" time

- 2 envelopes unflavored gelatin
- ¼ cup cold water
- 2 cans (2½ cups) condensed cream of celery soup
- 1 7-ounce can (1 cup) tuna, drained and flaked
- 1 cup chopped celery
- ½ cup mayonnaise
- ¼ cup sliced stuffed olives
- 1 tablespoon lemon juice

Soften gelatin in cold water; set container of gelatin in a pan of boiling water until gelatin is dissolved. Combine gelatin, soup, tuna, and remaining ingredients. Rinse a 1½-quart mold with cold water, pour in salad and chill until firm. Unmold and serve on crisp salad greens. Garnish with lemon slices. 8 servings.

HOT POTATO-CELERY SALAD

30 minutes

- 4 slices bacon
- ½ cup minced onion
- 1 can (1¼ cups) condensed cream of celery soup
- ¼ cup milk
- 2 tablespoons sweet pickle relish
- 1½ tablespoons vinegar
- 2 cups cubed cooked potatoes (hot)

Cook bacon; remove from pan and break into pieces. Cook onions until tender in bacon drippings. Blend in soup, milk, pickle relish, vinegar and bacon bits; heat thoroughly. Pour sauce over hot potatoes; serve while steaming. 6 servings.

TOMATO FRENCH DRESSING

5 minutes

- 2 tablespoons sugar
- 2 teaspoons dry mustard
- 1 teaspoon salt
- 1 teaspoon paprika
- ½ teaspoon pepper
- 1 can (1¼ cups) condensed tomato soup
- ½ soup can vinegar (½ cup plus 2 tablespoons)
- ½ soup can salad oil (½ cup plus 2 tablespoons)
- 2 tablespoons minced onion

Combine dry ingredients in order given in a 1-quart jar; add remaining ingredients and shake well. Store in refrigerator until needed; shake well before using. Makes about 2⅔ cups dressing.

CHIFFONADE DRESSING

5 minutes

To 1 cup of Tomato French Dressing add:

- 1 hard-cooked egg, chopped fine
- 1 tablespoon minced green pepper
- 1 tablespoon minced pimiento

Mix thoroughly and chill. Excellent to serve over plain lettuce wedges.

Breads

SOUTHERN SPOON BREAD

1¼ hours

- 1½ cups milk
- 2 cans (2½ cups) condensed cream of mushroom or chicken soup
- 1 cup corn meal
- 2 tablespoons butter
- 4 eggs, separated

Combine milk and soup; add corn meal and cook slowly until thick; add butter. Beat egg yolks; add to corn meal mixture. Beat egg whites stiff, but not dry; fold into bread. Bake in a greased 2-quart casserole in a moderate oven (350° F.) about 1 hour or until done. Serve hot with lots of butter. 6 servings.

MARVELOUS MUFFINS

30 minutes

- 2 cups sifted flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- ½ teaspoon salt
- 1 can (1¼ cups) condensed cream of mushroom or chicken soup
- 1 egg, beaten
- ¼ cup melted shortening

Sift dry ingredients into a bowl; make a well in the center. Combine soup, egg, and shortening; pour into flour-well. Stir until just mixed. Fill greased muffin tins ⅔ full. Bake in a hot oven (400° F.) for 20 minutes. Makes 12 muffins.

PIED PIPER DOUGHNUTS

1 hour

- 2 eggs
- 1¼ cups sugar
- 1 cup mashed potatoes
- 5 tablespoons shortening, melted
- 5 cups sifted flour
- 5 teaspoons baking powder
- 1 teaspoon soda
- 1 tablespoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- 1 can (1¼ cups) condensed tomato soup
- Fat for frying

Beat eggs and sugar until fluffy; add potatoes and melted shortening. Sift flour with baking powder, soda and spices; add to egg-sugar mixture alternately with soup; mix well after each addition. (See page 36.)

Southern Spoon Bread
Marvelous Muffins
Pied Piper Doughnuts

Roll dough on floured board until about ½ inch thick. Cut with doughnut cutter. Fry in 3 to 4-inch deep fat at 380° F. until brown, about 2 minutes. (A cube of bread will brown in 40 seconds.) Drain on absorbent paper. Dust while hot with a mixture of 1 teaspoon cinnamon and ½ cup of sugar. Makes about 40 doughnuts.

MUSHROOM CHEESE BISCUITS

25 minutes

- 2¼ cups sifted flour
- 4 teaspoons baking powder
- ⅓ cup shortening
- 1 can (1¼ cups) condensed cream of mushroom soup
- ¼ cup shredded mild American cheese

Sift flour and baking powder together; cut in shortening. Add soup; mix well. Divide dough in half; roll each half on a lightly floured board until about ½ inch thick. Sprinkle one-half with cheese; place other half on top of cheese. Cut in squares or with a biscuit cutter. Bake in a hot oven (450° F.) 15 minutes, or until brown. 18 biscuits.

MUSHROOM POPOVERS

50 minutes

- 3 eggs
- 1 can (1¼ cups) condensed cream of mushroom soup
- 1 cup sifted flour

Beat eggs and soup together; add flour and beat until smooth. Heat greased muffin pans until sizzling hot; fill ¾ full with this thin batter. Bake in a hot oven (450° F.) for 30 minutes, then reduce heat to 350° F. and bake 10 minutes longer. Cut a slit in each popover to let steam escape. Serve hot. Makes 8 to 10.

CHICKEN CORN MEAL WAFFLES

25 minutes

- 1 cup corn meal
- ½ cup sifted flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1 teaspoon salt
- 2 eggs, separated
- 1 can (1¼ cups) condensed cream of chicken soup
- ½ cup milk
- 3 tablespoons melted shortening

Sift dry ingredients together into a large bowl. Beat egg yolks well; blend in soup and milk. Add to flour mixture and beat until smooth. Add shortening. Beat egg whites until stiff; fold into batter. Bake in a hot waffle iron until brown. Serve with butter and whole cranberry sauce or honey. Makes 6 waffles.

Desserts

TOMATO SOUP CAKE

1½ hours

2 cups sifted cake flour
1 tablespoon baking powder
½ teaspoon soda
½ teaspoon powdered cloves
½ teaspoon cinnamon or mace
½ teaspoon nutmeg
1 cup seedless raisins
½ cup shortening
1 cup sugar
2 eggs, well beaten
1 can (1¼ cups) condensed tomato soup

Sift together flour, baking powder, soda, and spices. Wash and cut raisins. (Roll in a small amount of the flour mixture.) Cream shortening; add sugar gradually; then eggs, mixing thoroughly. Add flour mixture alternately with soup; stir until smooth. Fold in raisins. Pour into two greased and floured 8-inch layer pans; bake in a moderate oven (375° F.) about 35 minutes, or until done. 8 servings. Frost as desired.

M-M-M GOOD FRUIT CAKE

1¾ hours

2 cups sifted cake flour
1 tablespoon baking powder
½ teaspoon soda
½ teaspoon powdered cloves
½ teaspoon cinnamon
½ teaspoon nutmeg
½ cup shortening
1 cup sugar
2 cups *cold* prepared mincemeat, drained
2 eggs, well beaten
1 can (1¼ cups) condensed tomato soup
1 cup chopped nuts

Sift together flour, baking powder, soda and spices. Cream shortening and sugar; add *cold* mincemeat and mix thoroughly. Blend in eggs. Add flour mixture alternately with soup; stir until smooth. Mix in nuts. Pour into a greased and floured 10-inch tube pan; bake in a moderate oven (350° F.) about 80 minutes, or until done. Cool, cover with your favorite white frosting or serve with hard sauce.

SPICY SHORTCAKE WITH APPLESAUCE

1¼ hours

- 1¾ cups sifted cake flour
- 2 teaspoons baking powder
- ½ teaspoon soda
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon powdered cloves
- 3 tablespoons butter or shortening
- ¾ cup sugar
- 1 egg, beaten
- 1 can (1¼ cups) condensed tomato soup
- 1½ cups applesauce

Sift together flour, baking powder, soda and spices. Cream shortening and sugar until fluffy; add egg and mix well. Add dry ingredients alternately with soup, stirring after each addition. Pour into a greased and floured 9-inch layer pan. Bake in a moderate oven (350° F.) 40 to 50 minutes. When cake is cold, cut into squares or wedges, split and fill with applesauce. 8 servings.

TOMATO SOUP GINGERBREAD

45 minutes

- 1 package gingerbread mix
- ¼ cup water
- 1 can (1¼ cups) condensed tomato soup

Blend ingredients thoroughly and stir until batter is smooth. Pour into a greased and floured 9-inch layer pan. Bake in a moderate oven (350° F.) about 35 minutes, or until cake springs back when touched lightly. Remove from pan and cool. Good toppings for this gingerbread are applesauce, whipped cream or lemon sauce. 8 servings.

STEAMED TOMATO-FIG PUDDING

2¼ hours

- 2 cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon soda
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1½ cups chopped figs
- ¼ cup butter or margarine
- 1 cup sugar
- 1 egg
- 1 can (1¼ cups) condensed tomato soup

Sift flour with baking powder, soda and spices; add figs and mix until pieces of figs are flour-coated; set aside. Cream butter; gradually add sugar, still creaming, until light and fluffy; add unbeaten egg and mix well. Add fig mixture alternately with soup, stirring well after each addition. Spoon into a greased 1-quart mold (or 2 small molds) and steam for 2 hours. Serve hot or cold with dessert sauce. 8 servings.

New Soups to Try

"Oh, what a wonderful soup . . . !" "It's a brand new taste, and delicious!" "My, but this is good!" These are just a sample of the comments that accompany the serving of these new combinations of Campbell's Soups. You just mix and blend for taste changes to your own liking. You're mixing masterpieces of cookery, and like many good things they go well together.

The "can" measure in preparing these soups is your Campbell's Soup can.

As a Base Use

VEGETABLE SOUP

(All recipes serve four)

1 can vegetable soup 1 can bean with bacon soup 2 cans water	**Vegetable Soup Peasant Style** Combine soups and water. Simmer about 5 minutes.
1 can vegetable soup 1 can Scotch broth 2 cans water	**Highland Vegetable Broth** Combine soups and water. Simmer about 5 minutes.
1 can vegetable soup 1 can chicken noodle soup 1½ cans water	**Chicken Vegetable Soup** Combine soups and water. Simmer about 5 minutes.
1 can vegetable soup 1 can beef noodle soup 1½ cans water	**Vegetable and Beef Noodle Soup** Combine soups and water. Simmer about 5 minutes.

TOMATO SOUP

(All recipes serve four)

1 can tomato soup 1 can green pea soup 1 can milk 1 can water Dash curry powder, if desired	**Purée Mongole** Probably the most popular "combination soup." Mix soups well. Add liquids while stirring. Heat, don't boil.
1 can tomato soup 1 can chicken gumbo soup 2 cans water	**Creole Tomato Soup** Combine soups. Add water. Simmer about 5 minutes.
1 can tomato soup 1 can clam chowder 2 cans water	**Tomato Clam Chowder** Mix soups. Add water. Simmer about 5 minutes.
1 can tomato soup 1 can beef soup 2 cans water	**Tomato Beef Soup** Mix soups. Slowly add water, stirring constantly. Simmer about 5 minutes.

As a Base Use

CREAM OF CELERY SOUP

(All recipes serve four)

2 cans cream of celery soup
1 can consommé
1 can milk
1 teaspoon minced parsley

Special Celery Soup
Stir cream of celery soup well. Slowly add liquids. Heat to boiling point. Garnish each serving with parsley.

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1 can cream of celery soup
1 can beef soup
2 cans water

Beef-Celery Soup
Mix soups. Stir well. Blend in water. Simmer about 5 minutes.

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1 can cream of celery soup
1 can chicken noodle soup
2 cans milk

Celery-Chicken Noodle
Combine all ingredients. Heat, but don't boil. Water may be used instead of milk.

GREEN PEA SOUP

(All recipes serve four)

1 can green pea soup
1 can cream of mushroom soup
1 can water
1 can milk

Green Pea and Mushroom Soup
Mix soups well. Slowly add water, then milk. Heat thoroughly, but don't boil.

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2 thinly sliced frankfurters
1 tablespoon butter or bacon fat
1 can green pea soup
1 can bean with bacon soup
1 can milk
1 can water

Hearty Soup
In large pan, brown frankfurter slices in fat. Blend soups; add milk and water, stirring constantly until smooth. Heat, but don't boil. Float "frank" slices on top.

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1 can green pea soup
2 cans water
1 can Scotch broth

Highland Pea Soup
Combine green pea soup and water. Stir well. Add Scotch broth. Simmer 5 minutes.

As a Base Use

CREAM OF MUSHROOM SOUP

(All recipes serve four)

2 slices bacon
½ cup chopped onion
1 can cream of mushroom soup
1 cup cream-style corn
1 can milk

Mushroom Corn Soup
Crisp bacon in saucepan; remove and break into 1-inch pieces. Cook onions until soft in bacon drippings. Add remaining ingredients. Garnish soup with bacon bits.

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1 can cream of mushroom soup
1 can cream of asparagus soup
1 can cream of chicken soup
2 cans milk

Buffet Supper Soup
Stir mushroom soup in saucepan; mix in other soups and milk slowly. Heat, but don't boil.

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1 can cream of mushroom soup
2 cans water
1 can chicken noodle soup

Old-fashioned Velvet
Stir mushroom soup; add water slowly, stirring constantly. Blend in chicken noodle soup. Heat, don't boil.

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1 can cream of mushroom soup
1 can cream of asparagus soup
2 cans milk

Cream of Mushroom and Asparagus Soup
Stir cream of mushroom soup until smooth. Then add cream of asparagus soup followed by milk, stirring constantly. Heat, don't boil.

For the easiest Onion Soup . . . and the closest to the real French style

ONION SOUP

2 cups thinly sliced onion
¼ cup butter
2 cans bouillon
½ cup water
½ teaspoon Worcestershire sauce
2 slices bread, toasted
¼ cup grated Parmesan cheese

Cook onion until limp in butter in a saucepan. Add bouillon, water and Worcestershire sauce; simmer very gently for 30 minutes. Pour soup into 4 individual ovenware bowls; cut toast into 1-inch squares and float on soup; sprinkle all with cheese and bake in a hot oven (475°F.) for 15 minutes. 4 servings.

Good Things to go with Soup

CROUTONS

Cut bread in ¼-inch squares; toast and serve with cream soups.

CRISPY DRY CEREAL

Choose any dry cereal that comes in interesting small shapes. Sprinkle or float on soup. Good with many soups.

FRANKFURTER SLICES

Cut frankfurters into thin slices; brown in bacon fat. Serve on green pea, bean with bacon or cream of chicken or celery soup.

CHEESE OR BUTTERED POPCORN

Tempting on most soups.

TOASTED BREAD ANIMALS

Cut animal shapes out of bread with cookie cutters. Butter and toast a golden brown under the broiler. Serve to children with their soup.

LEMON SLICE

Cut thin; place a slice on black bean, hot or jellied consommé, hot bouillon, clam chowder, beef, tomato or ox tail soup.

CRUMBLED CRISP BACON

Sprinkle on tomato soup or any cream soup.

WHIPPED CREAM WITH HORSERADISH

Add a dash of horseradish to whipped cream; serve on ox tail, black bean or any cream soup.

GRATED CHEESE

Serve on top of tomato, asparagus, green pea or cream of chicken soup.

PEANUT BUTTER OR CHEESE CROUTONS

Trim crusts from thinly-sliced bread. Spread with peanut butter or cheese. Toast, cut into 1-inch squares; serve with tomato, chicken rice or any chicken soup.

SOUR CREAM

This plus a dust of nutmeg goes well with black bean soup.

POTATO CHIPS

Crushed, sprinkled on top; whole, served on plate with soup.

CRACKERS

Toasted or plain. Try brushed with melted butter and sprinkled with chopped nuts. A "natural" to serve with any soup.

CARROT ROUNDS

Cut raw carrot in paper thin circles. Attractive and good on all soups.

RADISH WHEELS

Cut into paper thin circles. Serve several slices on cream soups or green pea soup.

MINCED PARSLEY

Mince parsley fine and serve on any soup—hot, chilled or jellied.

CHIVED PARSLEY

Mix 1 tablespoon minced parsley with 1 teaspoon chopped chives. Appetizing on all soups.

CHOPPED CHIVES

Especially attractive on cream soups.

Cream of Chicken Soup with Popcorn
Tomato Soup with Whipped Cream, Chives
Green Pea Soup with Frankfurter Slices

Chilled Soups

NOTE: The "can" measure in preparing these soups is your Campbell's Soup can.

CHILLED BLACK BEAN SOUP

5 minutes plus "chilling" time

1 can (1¼ cups) condensed black bean soup
1 can (1¼ cups) condensed consommé
1 can water
1½ teaspoons sherry
Lemon slices

Stir black bean soup well; add consommé. Stir in water and sherry. Chill 4 hours. Serve in icy cold bowls. Garnish each serving with a lemon slice. 4 servings.

CHILLED TOMATO-CELERY SOUP

5 minutes plus "chilling" time

1 can (1¼ cups) condensed cream of celery soup
1 can (1¼ cups) condensed tomato soup
1½ cans milk

Stir cream of celery soup until smooth; blend in tomato soup. Slowly add milk, stirring constantly. Chill 4 hours. Serve in cold bowls. 4 servings.

CHILLED CHICKEN-CURRY SOUP

5 minutes plus "chilling" time

2 cans (2½ cups) condensed cream of chicken soup
¼ teaspoon curry powder (or 2 teaspoons sherry)
2 cans milk

Stir soup; add curry powder or sherry and mix well. Blend in milk a little at a time. Chill in refrigerator for 4 hours. Serve in chilled bowls. 4 servings.

FROSTY TOMATO SOUP

5 minutes plus "chilling" time

2 cans (2½ cups) condensed tomato soup
1 can light cream
1 can milk
Parsley

Stir soup; add cream and milk gradually, stirring constantly. Chill 4 hours. Serve in chilled bowls; garnish each with parsley. 4 servings.

VICHYSSOISE

40 minutes plus "chilling" time

1 cup finely chopped onion
2 tablespoons butter
1½ cups sliced potatoes
½ teaspoon salt
Dash of pepper
½ cup water
1 can (1¼ cups) condensed cream of chicken soup
1 cup light cream
1 cup milk
Minced chives

Cook onion in butter in saucepan until limp but not browned. Add potatoes, salt, pepper and water; cover and simmer gently until potatoes are very well done—about 30 minutes. (Potatoes must be thoroughly cooked to make a smooth soup.) Blend potato mixture and soup thoroughly with an electric mixer or rotary beater; force this through a fine sieve. Discard residue in sieve. (It may be necessary to put the purée through the sieve twice to make certain it is extra smooth.) Blend in cream and milk; chill in refrigerator until cold—about 4 hours. Serve in chilled bowls; garnish with minced chives. 6 servings.

COLD CHICKEN AND MUSHROOM SOUP

5 minutes plus "chilling" time

1 can (1¼ cups) condensed cream of chicken soup
1 can (1¼ cups) condensed cream of mushroom soup
2 cans water

Combine soups and stir; gradually add water. Chill 4 hours. Serve in well-chilled bowls. 4 servings.

JELLIED CONSOMMÉ WITH TOMATO

10 minutes plus "chilling" time

2 cans (2½ cups) condensed consommé
¼ cup finely chopped tomato (or finely chopped avocado)

Empty consommé into a bowl; place in refrigerator until partly jellied. Stir tomato into consommé so that it is evenly distributed. Return to refrigerator until completely jellied. Serve in chilled cups. 4 servings.

A Clever Cook Keeps A Full Soup Shelf

SET ASIDE some space in your kitchen for a *Soup Shelf*. Stock it with a good selection from all the different kinds of Campbell's Soups. They'll work for you every day!

You'll find, as millions of women have found, that Campbell's Soup on your shelf is like a part-time cook in your kitchen.

For soup makes a grand main dish for lunch or supper . . . delicious . . . nourishing . . . *easy* (just 4 minutes from stove to table).

With a well-stocked soup shelf you are ready for any occasion . . . hurry-up suppers . . . school lunches . . . unexpected guests . . . children's meals . . . picnics.

On the opposite page is a list of Campbell's Soups. You'll enjoy trying each one. And be sure to stock plenty of Tomato Soup and Cream of Mushroom. These versatile soups also make the finest Pour-on Sauces and Ingredients. Their uses are endless and they improve many dishes.

Make Your Soup Shelf Selections From These Delicious, Nourishing Soups!

SOUPS WITH CHICKEN STOCK

***CREAM OF CHICKEN:** Rich chicken stock, heavy cream, pieces of chicken, and celery. Smooth, nourishing.

CHICKEN GUMBO: Vegetables, pieces of chicken, in flavorful chicken stock. An old New Orleans specialty.

CHICKEN WITH RICE: Tender pieces of chicken, fluffy rice in a golden broth. An all-family soup.

CHICKEN NOODLE: Chicken broth, generous pieces of chicken and old-fashioned egg noodles. A favorite with the children.

BEEF STOCK IN THESE

BEEF: Pieces of beef, fine vegetables and barley, in sturdy beef stock. A soup for all who like BEEF!

CONSOMMÉ: Appetizing, clear beef broth flavored with herbs, tomatoes, celery, carrots (heat it or serve jellied).

BEEF NOODLE: Tender pieces of beef with egg noodles, in a stock simmered from selected beef.

OX TAIL: Meaty ox tail joints, barley and vegetables in stout beef stock. This is a robust, English-style soup.

BOUILLON: (Beef Broth) Savory broth delightfully flavored with garden vegetables—clear soup.

VEGETABLE: Fourteen delicious garden vegetables in a hearty beef stock. "Almost a meal in itself."

VEGETABLE BEEF: Vegetables, barley, tender pieces of beef, in a rich beef stock. A "square-meal" soup!

PRINCIPALLY VEGETABLE

CREAM OF ASPARAGUS: A smooth blend of fresh asparagus, butter, and a garnish of luscious asparagus tips.

***CREAM OF MUSHROOM:** A blend of cultivated mushrooms and extra-heavy whipping cream; with mushroom pieces.

BLACK BEAN: Delicious purée of fine black beans, expertly seasoned. Once enjoyed only at famous restaurants.

GREEN PEA: A nourishing purée of green peas, with fine creamery butter, delicately seasoned.

***CREAM OF CELERY:** Crisp garden celery, diced, blended to velvet smoothness with extra-heavy whipping cream.

***TOMATO:** "America's favorite soup." Red-ripe tomatoes, blended with butter, gentle seasoning.

VEGETARIAN VEGETABLE: A fine, flavorful all-vegetable soup. Luscious garden vegetables, mingled in a delightful vegetable broth.

OTHER THICK AND HEARTY SOUPS

BEAN WITH BACON: Old-fashioned thick bean soup chock-full of plump beans—made savory with the flavor of bacon.

PEPPER POT: Pieces of meat, macaroni, vegetables, and substantial meat stock make this fine Early American-type soup.

CLAM CHOWDER: Chopped bay clams, tomatoes, potatoes, and savory seasoning, in a tangy clam broth.

SCOTCH BROTH: A sturdy main-dish soup, prepared with choice mutton, barley and vegetables. Good eating for the hungry!

***A 3-WAY SOUP.** Soup, Pour-on Sauce, and Ingredient . . . . You need more of these.

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YOUR SOUP SHELF

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CAMPBELL'S MASTER CHEFS, versed in the soup-making techniques of the world, test hundreds of soups in order to create—for each Campbell's Soup—the "master recipe." Much of their inspiration comes from time-tried home favorites.

CAMPBELL'S HOME ECONOMISTS are constantly devising delightful recipes made with soup. They also plan appetizing balanced menus, keyed to today's tastes and needs—to help you serve better meals with less work.

Campbell's
CONDENSED
CREAM OF
MUSHROOM
SOUP
Campbell's
CONDENSED
TOMATO
SOUP
Campbell's
CONDENSED
CREAM OF
CHICKEN
SOUP
Campbell's
CONDENSED
CREAM OF
ASPARAGUS
SOUP
Campbell's
CONDENSED
CREAM OF
MUSHROOM
SOUP
Campbell's
CONDENSED
CREAM OF
CELERY
SOUP
Campbell's
CONDENSED
CHICKEN
NOODLE
SOUP